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## PATENT ABSTRACTS OF JAPAN

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(71)Applicant : NITTO SEIFUN KK

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### (54) COAT COMPOSITION FOR FRIED FOOD

#### (57)Abstract:

PROBLEM TO BE SOLVED: To provide a composition for fried foods, having crispy texture immediately after being fried with oil and slight change of the texture with time and scarcely deteriorating coat texture even when heated with a microwave oven and fried with oil after refrigeration and freeze storage.

SOLUTION: This coat composition comprises slightly soluble granular substance having 20-80 mesh particle size, one or more kinds of thickening polysaccharides selected from a group consisting of curdlan, xanthan gum, gum guaiac, glyloid, pullulan and carrageenan and granules having high protein content. The above slightly soluble granular substance is preferably at least one kind of substance selected from a group consisting of peanut, almond, cashew nut, corn grits, rice powder, wheat semolina, cracker powder and dry crumbs of bread. The above thickening polysaccharide comprises preferably two or more kinds of polysaccharides. The above granules having high protein content is preferably albumen powder and/or wheat gluten.

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